

The Burlington

Taste of the Dales

*To be enjoyed by the whole table
Vegetarian alternative available*

Snacks

Bread and butter

Walled Garden Squash & Foraged Mushrooms

Squash soup, roasted cep, truffle, mushroom parfait, mushrooms on toast
Artelium Devonshire cuvee, Sussex, England, 2017

Thirkleby Poulard, Leek & Ham Hock

Sticky stuffed chicken wing, walled garden leek, smoked ham hock pie
Kendal Jackson Vinteners Reserve Chardonnay, California, USA, 2020

Optional Additional Fish Course £20 Supplement

Hand Dived Isle Of Skye Scallop,
maple glazed parsnip, parsnip puree, hazelnut & minuscule maple dressing
Joostenberg, fairhead, Paarl, South Africa, 2021 (£16.50)

Nidderdale Mallard, Walled Garden Beetroot & Kale, sweet & sour beetroot, grilled kale, pickled
walnut ketchup

Domaine Machard, Hautes-Cotes De Beaune, Burgundy, France, 2020

Warm Doughnuts, Estate Plums, Madagascan Vanilla Custard

Bitter chocolate tart, caramelised Chatsworth banana, Maldon salted caramel, banana ice cream

M. Chapoutier, Banyuls Rimage, France 2018

Selection of 4 cheeses from
The courtyard dairy, £22 supplement

Matching wines £65 Tea, coffee & petit fours £5.95